

SCHLOSS VOLLRADS

ESTATE



Wine Fact Sheet

2012 SCHLOSS VOLLRADS Estate Riesling QbA

Grape Variety: 100 % Riesling

The Estate: With nearly 800 years of viticultural history, Schloss Vollrads is one of the oldest wine estates – not only in Germany, but probably in the world. Situated in the heart of the Rheingau region, the estate's 80 hectares (200 acres) of vineyards are planted exclusively with Riesling grapes.

Winemaker: Dr. Rowald Hepp and team

Climate: Mild and gentle climate. The soil is a mixture of weathered slate, loam, clay and loess. The vineyards have a very favourable aspect, with good exposure to the sun. The river Rhine is on one side of the vineyards, and the Taunus mountains are on the other. The mountains protect the vines from harsh winter temperatures.

Harvest: The 2012 harvest brought average harvest quantities with expressive, very variety typical Riesling wines, marked by regional authenticity. Until November 2nd all vineyards of Schloss Vollrads were harvested in accordance to the quality levels. A high proportion of your grapes stayed long on the bush to maximize the Riesling aromatic and fruit. In the night from December 8th to the 9th we were privileged to pick the 2012 Eiswein at -11,5°C; what a phantastic final of a remarkable vintage!

Vinification: The long and gentle fermentation took place at low temperatures in stainless steel tanks. The gentle acidity of 7.8 g/l, is in perfect harmony with the residual sugar of 39.5 g/l and creates a round and well balanced Qualitätswein with 10.5 % ABV.

Tasting Note: Rich fruit aromas with hints of green apple. Good balanced acidity. Simply a Qualitätswein as we like it.

Serving Suggestions: Perfect table wine to accompany a wide array of foods. Ideal with pork or chicken served with different tasty sauces and noodle or rice dishes.

Cellaring potential: The wine is made for immediate consumption after purchase, but has a cellaring potential of at least 3-5 years.

